

**GUIDELINES**  
**For**  
**TEMPORARY FOOD SERVICE**  
**NON-PROFIT ORGANIZATIONS**

PUBLIC HEALTH, WELFARE & SAFETY

Exhibit No. 1

Date 2/11/11

Bill No. HB 191

**EXEMPT STATUS**

Under Montana Law, MCA Section 50-50-202, non-profit organizations are exempt from food purveyor licensing providing they operate less than fourteen (14) days in any calendar year. Exempt status is allowed for fraternal, religious, civic, service, social and other organizations in which no part of the net earnings benefits any individual member. Rotary International, Lions, League of Women Voters, church groups, booster clubs, various support groups and the Sons of Norway are examples of such organizations. Although exempted from licensing, an exemption request for a temporary food service must be approved by the county sanitation office each time a non-profit organization wishes to serve food to the public. Compliance with State requirements for preparation, handling, storage, transportation and display of foods is required.

**GENERAL BACKGROUND**

Food-borne illness and food poisoning are often the result of contaminated foods served at public and private gatherings. Contamination of food generally results from the lack of knowledge of safe food handling practices. FOODS ARE MOST OFTEN CONTAMINATED BY:

1. Improper food handling
2. Improper cleaning and sanitizing of equipment
3. Improper food temperature control

This handout is designed to provide your organization with general guidelines for meeting health requirements for safely handling foods and maintaining a clean, sanitary environment during your upcoming event.

**EVENT PLANNING**

Safe food handling begins with the early planning stages of your event. Developing a comprehensive plan for your event will help identify and avoid potential health hazards. Your plan should include the following information:

1. Event menu. Will any menu items have special storage? Cooking, or handling requirements?
2. Sources/suppliers for all food, ice and water.
3. How will food temperatures be maintained? --- hot foods kept **HOT** and cold foods kept **COLD**!
4. Location and setup of any facility that will be used for advance food preparation.
5. Location and setup of the facility that will be used for the event. **Hand-washing in the preparation and service area is required!**
6. How food and supplies will be transported to the event.
7. Assignment list for group members involved in advance preparations and working at the event.
8. Facilities and schedule for cleanup and disposal. This planning phase may include such additional considerations as: adequate toilet/hand-washing facilities, garbage dumpster locations, dust control, emergency response, traffic control and crowd control.

## **FOOD HANDLING, PREPARATION AND STORAGE**

1. Be sure all food, ice and water come from approved, tested sources. "Home-canned" products, raw milk, wild game, etc. may not be used.
2. **Event food preparations are to be done in facilities approved by Broadwater County Environmental Health Office.** All ingredients and prepared foods for your event must be kept separate from any "household" foods.
3. **AVOID USING POTENTIALLY HAZARDOUS FOODS---** they include dairy products, meats, eggs, fish, poultry, and cooked potatoes, beans and rice. **Cream pies, custards, cream-filled pastries and similar products, and salads or sandwiches containing meats, eggs, poultry or fish will normally not be allowed.** If your menu includes these or other potentially hazardous food items, check with the Environmental Health Department. If they are allowed, strict observance of handling, storage and temperature regulations will be required.
4. Frozen hazardous foods must be thawed while under refrigeration, in cold running water, or as part of the cooking process. Microwaves can be used for thawing if immediately followed by complete cooking.
5. All foods (fresh and prepared) that require refrigeration must be held cold during transport, refrigerated immediately upon delivery to your event or preparation site, and remain refrigerated until they are cooked, reheated or served. Cold storage temperatures must be **BELOW 41°F AT ALL TIMES.**
6. All refrigerated foods need to be separated to prevent cross-contamination during storage. Be careful to keep cooked/prepared/ready-to-eat foods separated from raw foods. Do not store raw foods, especially poultry and meats, above or next to cooked or ready to eat foods. Cover all foods before storing.
7. All foods that do not require refrigeration must be stored in a manner that will prevent the possibility of contamination. Do not store in direct contact with ground or floors, under water or sewer lines, or near chemicals, cleaning compounds, pesticides, etc.
8. Keep preparation and handling time of foods to a minimum. Food that is at temperatures between 41° and 135° F is in the **DANGER ZONE.**
9. Keep food preparation surfaces and utensils clean. Clean and sanitize (1 tsp bleach/gallon water) between each use---especially after handling raw foods.
10. Cook foods thoroughly and quickly. Internal temperatures of food must reach between 165°F and 180°F (depending on foods being cooked).
11. Foods that are being pre-cooked for later serving must be cooled quickly when the cooking process has ended. Put the food in small, shallow pans to speed cooling under refrigeration; or pre-cool by placing cooking pots in ice and stirring frequently until entire contents are evenly cooled before placing in refrigerators. Check temperatures often --- **the entire contents of any storage container must be chilled to below 41°F. in less than four hours.**
12. **DON'T USE LEFTOVERS.** If your event lasts more than one day, prepare fresh food for each day's use.
13. If pre-cooked foods are to be **reheated** for service they must be heated **quickly** to **at Least 165°F.** before serving or holding in steam tables, crock pots, etc. After initial cooking or reheating, **holding temperatures for HOT foods must be 135°F. OR ABOVE.**

## PERSONAL HYGIENE FOR WORKERS

1. Food preparers and servers need to use hair restraints to prevent food contamination. (hats, scarves, nets or hair bands can be used.)
2. Food servers and preparers must be provided with a conveniently located hand washing facility with warm water, dispenser soap and paper towels.
3. Food servers and preparers must wash their hands **AFTER** using the toilet, eating, smoking, handling raw foods, soiled utensils or garbage and **BEFORE** handling, preparing or serving any foods.
4. Workers who are handling money or cleaning cloths should not handle food or eating utensils.
5. The use of rubber or plastic gloves is encouraged to help reduce the possibility of food contamination. **BUT REMEMBER, THEY DO NOT TAKE THE PLACE OF HAND-WASHING REQUIREMENTS!**
6. Smoking or chewing of tobacco, eating or drinking, and "fixing" of hair or makeup is not permitted in any food preparation or serving area.
7. Anyone with a cold, sore throat, infection or open sores, nausea or diarrhea **MUST NOT HANDLE FOOD.**
8. Food booth workers should wear clean "uniforms", or they should wear aprons over their street clothing.

## TRANSPORTING FOOD TO THE EVENT

1. Cover food containers, serving utensils, single service items, etc. to protect them from contamination by dust, insects, animals or people.
2. Keep hot foods **HOT---ABOVE 135°F.**, and keep cold foods **COLD---BELOW 41°F.** during transport.
3. Transport foods in insulated chest with tight fitting lids. Cold foods chests should have a bed of ice under the food. However, food must not be in direct contact with the ice.
4. Upon arrival: Transfer hot foods to hot holding tables, crock pots, etc. to maintain temperature. Cold foods may be kept in the insulated chest, replacing ice as necessary, or transferred to refrigerators if they are available.

## AT THE EVENT

1. Cover all tables, counters, bars, etc. that will be used as food preparation or serving surfaces with a smooth, cleanable surface. (Plastic tablecloths often work well for this.)
2. **KEEP HOT FOODS HOT --- ABOVE 135°.** Don't guess! Use a thermometer to check on food temperatures.
3. Cover all food, utensils, and single service items. Store them **OFF** the floor or ground.
4. **KEEP COLD FOODS COLD --- BELOW 41°F.!** Use ice chests or refrigerators and check the temperature regularly.
5. Ice used for food storage must not be used for consumption must come from an approved source and be stored and served in a manner that protects it from contamination.

6. Potable water must be from an **approved, tested source**. It must be stored and served in a manner that protects it from contamination.
7. **KEEP ALL FOOD PREPARATION AND FOOD SERVICE AREAS OFF LIMITS TO VISITORS AND PETS!** Only group members scheduled for work should be in food preparation or service areas. Unauthorized traffic increases the potential for mishandling or contamination of foods.
8. Foods must be kept covered, except when being served. Food must be protected from dust, rain, insects or any other source of contamination at all times.
9. Food servers: Do not touch areas of dishes and utensils that reach the consumers mouth. Use adequate serving utensils; fingers are not to be used to serve food – avoid direct handling of ready-to-eat foods by using plastic gloves, tongs, food tissues or napkins.
10. Use single service items (paper plates/bowls, paper or foam cups, plastic silverware, etc.) whenever possible.
11. For buffet-style or self-service foods: Each food container must have an adequate cover and serving utensil or dispenser --- food is not to be self-served with customer utensils or fingers. If refills are allowed, customers are not to re-use soiled dishes--- those returning for refills need to pick up a **clean** plate or bowl.

#### **CLEANING AND DISPOSAL**

1. Keep an adequate supply of washing water and sanitizing solution for regular cleaning of surfaces and utensils. A sanitizing solution can be made using 2 tablespoons of household bleach per gallon of water. Spray bottles provide a convenient way to store and dispense sanitizing solution for cleaning surface areas.
2. Keep wiping cloths in a container with sanitizing solution when they are not in use. Change the solution in your wiping cloth container regularly.
3. Clean and sanitize all food contact surfaces before use. During continuous use periods, clean and sanitize surfaces again at least once every three hours.
4. Store and use all cleaners, chemicals, sprays, etc. in a manner that prevents contamination of foods and food contact surfaces.
5. Clean and sanitize serving and kitchen utensils before use. During continuous serving periods, replace or clean and sanitize in-use serving utensils often.
6. Provide large trash bags and a lidded trash container so litter does not accumulate and all garbage can be properly disposed of. Garbage is to be removed from the event site at least once each day.
7. Schedule regular and thorough cleaning of your equipment and event premises. Cleanliness not only reduces the possibility of food contamination, but also makes a favorable impression on your customers.

**PLEASE CHECK WITH THE ENVIRONMENTAL HEALTH OFFICE IF YOU HAVE ANY  
QUESTIONS OR PROBLEMS.**

**HAVE A SAFE AND SANITARY EVENT!**

## ESSENTIAL INFORMATION FOR HOME BAKERS

Homemade foods sold or offered at Bake Sales are limited to the following:  
*Candies, Cookies, Cakes, Cupcakes, Breads, Fruit Pies, Fruit Preserves,  
Popcorn, Commercially Prepared Coffee, Tea, Juice and Fruit Drinks and Soda*

**PLEASE NOTE THE FOLLOWING ITEMS WHICH ARE NOT ALLOWED  
CREAM, WHIPPED CREAM, CUSTARD OR MERINGUE FILLINGS OR TOPPINGS,  
(i.e., PUMPKIN PIES, BANANA CREAM PIES, CHOCOLATE CREAM PIES).  
FROSTINGS MADE WITH UNCOOKED EGGS ARE ALSO PROHIBITED.**

*Aren't  
we  
exempt?*

### SAFE FOOD HANDLING

1. Use only ingredients which are wholesome, free of spoilage and come from licensed sources (stores).
2. Keep eggs and dairy ingredients refrigerated until use.
3. Clean and sanitize food preparation surfaces, utensils and equipment before beginning work. (A sanitizing solution of 1 tablespoon bleach to 1 gallon of water may be used).
4. Do not prepare or serve food when ill with respiratory illnesses, infected wounds, boils, diarrhea or gastrointestinal illness.
5. Maintain good personal hygiene by observing the following:
  - Wash hands thoroughly with soap and running water. Dry hands with paper towel. Repeat hand washing upon returning to the kitchen after using the toilet, smoking, eating or handling raw meat products.
  - Wear effective hair restraints to keep loose hair from falling into food.
  - Do not Smoke or eat in the food preparation area during food preparation.
6. Use and store all toxic chemicals, cleaners, insect sprays, etc., in a way which will not contaminate all the food preparation area or food contact surfaces.
7. Limit non-essential person traffic in the food preparation area during food preparation.
8. Do not allow any pets and limit pests in the food preparation area during food preparation.
9. Use gloves or utensils to handle goods after baking and to handle ice.
10. Whenever possible, wrap baked goods in individual servings for sale to the public.

**FOR ADDITIONAL INFORMATION CONTACT YOUR  
BROADWATER COUNTY SANITARIAN AT (406) 266-9209**

Youth Groups

**Bethany A. Ihle**  
P.O. Box 54  
Townsend, MT 59644  
(406) 266-3518

**To the Senate Human Services Committee**  
**In re: HB 191 Sponsored Terry Murphy and Kelly Flynn**  
**Testimony of Friday, February 11, 2011**

I am joining Terry Murphy and Kelly Flynn in support of House Bill 191 which would make practical changes to Sections 50-5-103 and 50-50-102 of the Montana Code. I work full time and am a parent of four school age children. In that capacity I am or have been a 4H parent, a scout parent, a soccer parent, a basketball parent, a dance parent, a senior class parent...you get the picture. I am not unlike most other Montana parents and we do a lot of fundraising with home made food, often with little advance notice and organization.

**What it takes to follow the current statute correctly:**

The requirements levied on regular parents like me to register our fundraisers with the county sanitarian is an impossible requirement to follow correctly, especially if you happen to be busy. The registration requirement by the county sanitarian is to ensure that every single item contributed to a bake sale or other cooked food event is prepared in a certified kitchen or prepared with the appropriate ingredients. For example, one bake sale might include 40 individuals providing baked goods. If you are the coordinator, you would have to contact each person and tell them to go to the courthouse and register so that they can get instructions for preparing the food item properly. And, the instructions will tell you that there are some foods you are not allowed to prepare. At that point you go home frustrated because you now have to think what your plan B is because you were going to make a banana crème pie. Now you punt and make rice krispie bars. All this for a \$5-\$10 dollar donation item.

**Home cooked food is inherently dangerous?!**

The MPHHS department will tell you that foods cooked at home are dangerous and need special considerations if they are to be sold. My pies are cooked the same for my family as they are for a bake sale – just as most of the food consumed in the households of Montana are. If home cooked food is so dangerous, then why are all the nutrition experts and weight loss gurus telling us to go back to making food at home? If Montana's kitchens are so dangerous, would there not be daily parades of poisoned people heading to the doctor?

I ask you – when you see a bake or food sale, is there anything about the packaging and look of the food that would suggest the food is prepared anywhere other than in someone's home? Saran wrap with tape, paper plates with six cookies, ziploc baggies, rival roasters and crockpots....there is no mystery about the origin of the food in these food sales and as free people we should have the ability to choose to buy and eat, or not.

### **The Advisory Council is not Representative:**

The MPHHS department will tell you they are following the recommendations of an advisory council. For the record, the Advisory Council includes only representatives from the government and commercial food preparation businesses. Our food preparation interests are not represented on the Advisory Council. We would like representation before regulation.

### **Changing the Code:**

Now let's get to the specifics of the proposed code change:

As currently written, Section 50-50-103 (2)(a) prohibits the department from adopting rules for selling baked goods and preserves by only a narrow segment of the Montana population that actually does so. Most of the organizations and individuals represented here today are neither tax registered *nonprofits* nor are they *farmers' markets*. The Broadwater CattleWomen, Senior Class Parents, etc are organizations that need to be included in the description of organizations referred to in this section of the statute so that their food related fundraising efforts are not illegal, nor are they so time consuming to organize and implement that the result is the elimination of all bake sales!

### **More Red Tape :**

As you have/will hear from the other community members here testifying today, the current language of the statute is unnecessary red tape when trying to organize and support a charitable community activity. For example, on January 9, 2011 in Townsend, the community hosted another medical benefit – a flyer is in your packet of information. This was the fifth benefit of its type in the past 9 months in our community, not sponsored by a registered nonprofit. The benefit included a bake sale. Donations for the bake sale came from over 40 individuals. Consider the coordination and scheduling that would need to take place for that many cooks to access a certified kitchen as required in the rules associated with the aforementioned Montana Code, in advance, and still have a fresh product to sell?

### **Criminalizing Home Cooks**

The current statute language makes home cooks feel like criminals because they neither understand the rationale, nor the process for being in compliance with

the Montana Code. That became abundantly apparent during the testimony and questions at the House Hearing on this bill in January as MPHHS representatives contradicted themselves on how the current statute is applied.

**Finally:**

The proposed language at 50-50-202(2) (b) removes the requirement that an exempt activity needs to go the local health officer and register. Thus, any cook who wants to provide a pie for a bake sale can do so without making time in their busy day for a visit to the county courthouse, only to be told they cannot make a pie with milk or eggs. How do you make a lemon meringue pie without eggs!

**I am asking this committee to get out of the business of regulating and permitting funeral meals, church bazaar luncheons and bake sales, and other food for charitable community fundraising. Remember who you are regulating – we represent those people and we stand in front of you today. And we ask you, “Is the current code language necessary?” If you don’t think so, please support HB 191. Thank you for your help and time today.**

**Sincerely,**

A handwritten signature in black ink, appearing to read "Bethany A. Ihle". The signature is fluid and cursive, with the first name being the most prominent.

**Bethany A. Ihle  
Townsend, MT**



# **W A N T E D!**

## **BY THE M D P H N S**

**UNLAWFUL BAKING AND SELLING OF LEMON  
MERINGUE PIE - UNLAWFUL CONTRIBUTION TO  
COMMUNITY FOOD FUNDRAISER - BAKING PIES IN  
UNCERTIFIED KITCHEN FOR FUNDRAISING PURPOSES**

# **DOROTHY HAHN**



### **DESCRIPTION**

**Height** - pretty short

**Weight**-100 lbs when packing a pie

**Age**-none of your damn business

**Criminal Record** - illegal pie making, 62 years

**Occupation** - pie maker for community fundraisers

## **PLEASE SUPPORT HB191!**

**2011 Montana Legislature**

**In Support of MONTANA HOUSE BILL 191** Sponsors – Kelly Flynn (House), Terry Murphy (Senate)

**Human Services Committee**  
**Friday, January 14, 2011**

Dear Committee,

My name is Buffy Woodring. I have lived in Townsend, Montana for 49 years. I am a member of Holy Cross Parish, and have helped with numerous local fundraisers in addition to those of the church including 4-H, Boy Scouts of America, People to People Student Ambassadors and the American Red Cross. I am urging you to support House Bill 191 for the following reasons:

I am a home baker and cook. Through my participation in my church and these community organizations over the last 49 years, I have prepared numerous home made products, at my own personal expense for the benefit of various community charities. I represent an estimated 125 members of my church and organizations in my comments on this bill.

I am requesting your support of H.B. 191 because:

**1. The current law at MCA 50-50-202 puts an undue burden on Volunteers for a relatively low cost donation item**

Requiring volunteers of churches and organizations to register and cook/bake all foods in a certified kitchen places a burden greater than the benefit on the volunteers. In my community, there are only a limited number of certified kitchens such as the school, restaurants and some of the churches. Certified kitchens are not necessarily free to use, nor without an additional burden of time to get permission, contact and coordinate all the volunteers, and clean up. The logistics of contacting and scheduling your typical 30 or 40 volunteer bakers for a specific kitchen are unreasonable given the purpose of the benefit. Especially funeral meals which need to be provided on short notice. An average baked item costs about \$5-\$10 in ingredients. I would spend that much on gas going to and from the designated kitchen which would defeat the purpose of my donation. My members that live out of town are even more disadvantaged.

**2. The current law at MCA 50-50-202 puts an undue burden on Volunteers to become familiar with other kitchens**

I am familiar with my own cooking facilities in my home. Cooking, especially baking, takes a knowledge of how your oven and equipment perform. Scurrying around with my ingredients to another kitchen, which may be no cleaner even if certified, is an undue burden for a \$10 donation item.

**3. The current law at MCA 50-50-202 is an Unnecessary intrusion by the government into community activities/fundraisers of a charitable nature**

Implementation of this statute as currently written and enforced is creating fear in the cooks and bakers of my community to host food related fundraisers. The people most affected are the churches, American Legion auxiliaries, and other non affiliated charitable groups that do not fall under a nonprofit tax affiliation. For example, my church, the Holy Cross Catholic Church, as with most others, is regularly called on to provide funeral meals following the funeral service. The meals are arranged by phone tree, usually occur on short notice, and are prepared in members' homes. It is the usual custom for the family to make a donation to the church for this service. Under the current language at Montana Codes at 50-50-202 and its implementing rules, **each food item** provided by church volunteers would be required to have been prepared in a certified kitchen or would necessitate a permit from the county sanitarian. This is needless food safety scrutiny by the government as part of a charitable contribution during a time of grieving.

**I am asking this committee to get out of the business of regulating and permitting funeral meals, church bazaar luncheons and bake sales and other charitable community fundraising. I ask for your support of HB 191 and the changes to Montana Code 50-50-202.**

*E A Buffy Woodring Holy Cross Parish*  
E A Buffy Woodring  
Signature, Organization

01-13-2011  
Date



# AMERICAN LEGION AUXILIARY

January 14, 2011  
Box 804  
Townsend, MT 5964

To Whom It May Concern:

Since the first settlers came to Montana there has been an understood 'neighbors helping neighbors' attitude which continues to this day, perhaps especially in our small towns. We don't ask a lot of questions, we see or hear of a need and try to take care of it.

As members of the American Legion Auxiliary one of our prime concerns is of course, our veterans. We try to do all we can for those serving and who have served and often this involves food. We never turn down a request to serve food after a funeral service, nor do we charge anything, no matter how many we serve. (We do accept donations if offered.) Nor do we restrict our help to veterans only, if there is no one else to perform this service, we will do it.

Always, this involves our members, and sometimes others, bringing in food. Additionally, we contribute to many community fund raisers and host and help with bake sales and the like. Our Unit has been in existence since 1921 and we have never had an instance of anyone becoming ill after a function where we prepared the food. Nor are we aware of any other occasions in this area where anyone had a problem.

Realizing the need for some regulation we still feel that the current rules are extreme and could hamper our activities in this regard to the point that they are not useful. We respectfully urge some consideration of a modified rule.

Sincerely,

Reba Johnson

President, Broadwater Unit #42  
The American Legion Auxiliary

2011 Montana Legislature

In Re: MONTANA HOUSE BILL 191

Sponsors -Representative Kelly Flynn and Senator Terry Murphy

Human Services Committee

Friday, January 14, 2011

My name is Linda Davis. I have lived in Townsend, Montana, for 44 years. I am a member of Broadwater CattleWomen. I am urging you to support House Bill 191.

Broadwater CattleWomen is an organization of ranch and agriculture women. We all are home bakers and cooks. Through our participation in our various community activities over the past 50 years, we have prepared numerous homemade products, at our own expense, for the benefit of our community.

We do so especially for our ONLY annual fundraiser, our rodeo barbecue. I am the chairperson of this event. We prepare the bulk of our food in a certified kitchen, but not all of our menu can be prepared there because of the time it would take to do so as well as the time constraints on certified kitchens in Townsend, Montana, during this time. It is also impossible to prepare 90 dozen cookies in this certified kitchen. It was suggested that these cookies be purchased at Costco. Doing so would reduce our revenue drastically as well as disappoint our loyal patrons. We return this revenue to the community for various projects such as field trips, scholarships, gift certificates, general small-town needs, and unfunded projects.

We have no problem following the guidelines from the county sanitarian regarding food temperatures and food handling in general. We do, however, object to not being able to supply the homemade baked goods. The logistics and distances make it impossible for the local volunteers to arrive at one point at the same time to accomplish the baking tasks. We

feel this needless food safety scrutiny by the government as part of a charitable contribution to our community.

The current law has made it nearly impossible for local organizations to follow it completely. I am asking this committee to get out of the business of regulating and permitting community fundraising. We, therefore, urge your support for HB 191 and the changes to Montana Code 50-50-202.

/s/ Linda Davis

Linda Davis, Broadwater CattleWomen

January 13, 2011

## 2011 Montana Legislature

House Bill Number 191

Sponsors – Kelly Flynn (House), Terry Murphy (Senate) - Human Services Committee; January 14, 2011



My name is Diane Johnson. I have lived in Broadwater County 42 years. I am a member of Trailhead Christian Fellowship (Church), AERC- Endurance Riders, and I am an employee of the USDA Forest Service. I am urging you to support House Bill 191 for the following reasons:

- I am a home baker and cook. Through my participation in these community organizations and many others over the last 40 years I have prepared numerous home made products at my own expense for the benefit of various community charities. I represent many members of the organizations I attend as I stand here.
- Some of the people I represent and I make bread, cookies, pies, jams and jellies as items for bake sales to help those in Broadwater County. Sometimes the food we make and sell will help defray medical expenses for those who are sick or injured. Our home prepared foods have helped the Museum raise funds. Casserole dishes we have contributed help busy church people serve others at funerals.
- Many Bake Sales and other small fund raisers help **local people** raise dollars to help defray medical and associated expenses for numerous Broadwater County residents. The very nature of these fundraisers helps us to help those in our own community.
- These small, food centered, fund raisers often include eating together, visiting and enjoying each other's company.

If I had to cook in a certified kitchen I would probably not prepare anything. I usually bake my cookies at ten o'clock at night. It would be too much of a hassle to get together with a number of others and try to all cook in the same place at the same time. Let us help ourselves and each other. Support House Bill 191 and **LET US COOK AT HOME!**

*Diane L. Johnson  
85 Ferrat Lane  
Toston, MT 59643*

**KEEP BIG GOVERNMENT'S**

**FINGERS OUT OF OUR PIE**





# Spaghetti Dinner FUND RAISER FOR Renee Majszak

\*\*\*\*\*

Sunday, January 9<sup>th</sup>, 2011  
12 noon to 3 pm  
Townsend School  
Multipurpose Room  
\$5.00 per person

\*\*\*\*\*

Silent Auction-Bake Sale  
and Raffle

\*\*\*\*\*

Renee has been diagnosed with cancer and she does not have medical insurance. The funds raised will help with medical costs.

For additional information call: 266-3186  
Broadwater Health Center

